

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	LIDO BUFFET	28	0	No
THE PLATES WERE NOT INVERTED. THE BUFFET WAS CLOSED.				
<b>This was corrected and will be part of the regular practice and system. The plates are inverted after closing time and training is incorporated.</b>				
2	LIDO BUFFET, AND PIZZERIA	33	1	No
MOLD AND FOOD DEBRIS WERE NOTED IN THE DECK DRAINS UNDER THE COLD STATIONS.				
<b>Corrected, the drain was cleaned and is maintained in clean condition.</b>				
3	LIDO GALLEY AND WAIT STATIONS	33	1	No
SOFT SEALANT WAS NOTED AT DECK JUNCTURES AND THRESHOLDS.				
<b>Sealant was replaced with 3M sealant.</b>				
4	LIDO DISHWASH/GLASSWASH	28	0	No
THE PLATES ON THE SHELVES AND IN THE TROLLEYS WERE NOT INVERTED.				
<b>This was corrected and incorporated into training and regular practice.</b>				
5	LIDO DISHWASH/GLASSWASH	23	0	No
AN EXCESSIVE AMOUNT OF FOOD DEBRIS AND PAPER DEBRIS WERE NOTED IN THE STRAINER FOR THE RINSE COMPARTMENT.				
<b>Dish wash personnel are being trained to properly pre-rinse the dishes, preventing the food from going into the machine.</b>				
6	LIDO HOT GALLEY	21	0	No
SOFT PEELING SEALANT WAS NOTED ALONG THE FRONT SECTION OF THE LANG OVENS.				
<b>The sealant was replaced along the front section of the lang ovens.</b>				
7	LIDO HOT GALLEY	20	0	No
SLOTTED FASTENERS WERE NOTED ON THE INSIDE SURFACES OF THE KETTLE LID.				
<b>The fasteners on the inside surface of the kettle lid were replaced.</b>				
8	LIDO POTWASH	28	0	No
ALTHOUGH THERE WERE TWO CREW MEMBERS WORKING IN THIS AREA ONE WAS WASHING, RINSING, AND SANITIZING EQUIPMENT. THE OTHER INDIVIDUAL PRE-SPRAYED THE ITEMS.				
<b>The training program was enforced in the awareness of the procedures in the pot wash area. One crewmember will handle the dirty equipment, one will handle clean equipment.</b>				
9	LIDO-BUFFET-PORT OMELET STATION	30	0	No
A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.				
<b>A new sign was placed over the sink.</b>				
10	LIDO DRY STORES ROOM	21	0	No
THE PAINT ON THE SHELVES USED TO STORE CANNED GOODS WAS CHIPPED.				
<b>The shelves were re-painted.</b>				
11	LIDO COFFEE STATION MID-SHIP PORT	27	0	No
THE TECHNICAL CABINET WAS DUST LADEN.				
<b>The area was cleaned.</b>				
12	LIDO COFFEE STATION- MID-SHIP STBD	33	1	No
THE DECK DRAIN UNDER THE COFFEE UNIT WAS SOILED.				
<b>The area was cleaned.</b>				
13	LIDO GRILL AFT	20	0	No
THE STONE SURFACES IN THE PIZZA OVEN WERE DAMAGED.				
<b>A requisition order for new stone surface was issued under PO#55006699MR1.</b>				

14	LIDO GRILL AFT	36	0	No
THE LIGHT BULBS IN THE BOTTOM ROTISSERIE WERE NOT SHIELDED OR SHATTER-RESISTANT. <b>A requisition order was placed for new light bulbs under PO#55006699MR1.</b>				
15	ELEVATORS	33	1	No
THE DOOR TRACKS WERE SOILED WITH FOOD DEBRIS. SEAMS WERE NOTED ALONG THE BULKHEADS. <b>Door tracks were cleaned. The seams were sealed with 3M sealant.</b>				
16	LIDO PANTRY	26	0	Yes
THE RIGHT STARBOARD ICE MACHINE WAS SLIGHTLY SOILED WITH MOLD. <b>The ice machine was cleaned.</b>				
17	LIDO GENERAL	20	0	No
SLOTTED FASTENERS WERE NOTED IN THE ICE/WATER COMPARTMENT OF THE ICE MACHINE. <b>A requisition for new fasteners was issued under PO#55006699MR1.</b>				
19	LIDO TOILET ROOM	30	0	No
A COVERED WASTE RECEPTACLE WAS NOT PROVIDED IN THE TOILET ROOM. <b>Corrected. A covered receptacle is now provided.</b>				
20	DECK 11 AFT POOL	10	1	No
A ROPE WAS NOT ATTACHED TO THE FLOATATION DEVICE. THE SHEPHERD'S HOOK WAS NOT VISIBLE FROM THE STARBOARD AND AFT SIDES OF THE POOL. <b>Corrected. A rope was provided and the hook is now visible.</b>				
21	THALASSO THERAPY POOL	10	1	No
THE PRECAUTIONS AND RISKS SIGN FOR THIS POOL DID NOT WARN IMMUNOCOMPROMISED INDIVIDUALS. <b>New precaution and risk signs have been placed in pool areas.</b>				
22	WHIRLPOOLS	10	1	No
THERE WAS NO INDICATION THAT THE CHLORINE RESIDUAL WAS RAISED TO 10 PPM AND CIRCULATED FOR 1 HOUR AT THE END OF THE DAY. <b>A log book is kept to indicate that the chlorination level was raised and circulated accordingly.</b>				
THERE WAS NO INDICATION THAT THE GRANULAR FILTERS WERE OPENED MONTHLY AND INSPECTED FOR CRACKS OR MOUNDS IN THE FILTER MEDIA. <b>A log book was created and the filters will be checked on a monthly basis.</b>				
THERE WAS NO INDICATION THAT A MONTHLY SEDIMENTATION TEST WAS PERFORMED ON THE FILTER MEDIA TO CHECK FOR EXCESSIVE ACCUMULATIONS OF ORGANIC MATERIAL. <b>We are in the process of establishing the procedures for a monthly sedimentation test of the filter media.</b>				
TWO ANALYZER CHART RECORDERS WERE INSTALLED ON VESSEL FOR WHIRLPOOLS 1-4. IN ADDITION, THE VESSEL STAFF WERE CONDUCTING MANUAL TESTS EVERY 4 HOURS. A REVIEW OF THE CHARTS NOTED THAT A FEW CHARTS WERE MISSING FOR EACH MONTH IN EACH OF THE PUMP ROOMS. FOR THESE DAYS THE ONLY RECORDS AVAILABLE WERE THE TESTS CONDUCTED EVERY 4 HOURS. <b>The two missing charts were located and are in the correct position with the rest of the unit.</b>				
23	POTABLE WATER 08	0	No	
THE PRESSURE DIFFERENTIALS FOR THE REDUCED PRESSURE BACKFLOW PREVENTION DEVICES WERE NOT RECORDED. <b>The pressure differential for the reduced pressure backflow prevention devices were tested regularly but not recorded. A log book has been created to record the pressure differentials.</b>				
BACKFLOW PREVENTION DEVICES WERE NOT INSTALLED ON THE POTABLE WATER LINES AT THE FOLLOWING LOCATIONS:  CABIN 1015 SHOWER CABIN 1019 SHOWER CABIN 1021 TOILET AND SHOWER. <b>New backflow prevention devices were installed in the above locations. All staterooms are being checked to ensure they are all equipped with these devices.</b>				
24	POTABLE WATER	08	0	No
THE POTABLE WATER HOSE STORAGE LOCKERS WERE NOT SELF-DRAINING. <b>The potable water hose storage lockers are now self-draining.</b>				

25	POTABLE WATER	08	0	No
THE POTABLE WATER LINES SUPPLY THE HANDWASH SINKS, EYE WASH STATIONS, AND WATER FOUNTAINS IN THE ENGINE ROOM WERE NOT STRIPED BLUE.				
These lines have all been striped blue.				
26	POTABLE WATER	06	0	No
THE FREE CHLORINE RESIDUAL AND PH FOR THE PORT WATER WAS NOT RECORDED.				
A log book has been created to record the free chlorine residual and PH.				
27	POTABLE WATER	06	0	No
THE VESSEL HAS AN ANALYZER CHART RECORDER FOR BUNKERING. IN ADDITION, MANUAL TESTS WERE PERFORMED EVERY HOUR. A REVIEW OF THE CHARTS NOTED NUMEROUS CHARTS THAT WERE NOT DATED.				
We will follow up on this to ensure that all future records are dated.				
28	POTABLE WATER	03	5	Yes
THERE WERE NO RECORDS INDICATING THAT THE WATER PRODUCED FOR THE POTABLE WATER SYSTEM WAS CHLORINATED TO 2 PPM.				
A log book was created and we will continually update it.				
29	POTABLE WATER	08	0	No
THE RECORDS FOR THE CLEANING AND DISINFECTION OF THE POTABLE WATER TANKS WERE MORE THAN 2 YEARS OLD.				
This is a work in progress. The records are updated on a regular basis.				
30	CHILD ACTIVITY CENTER	41	0	No
DISPOSABLE GLOVES AND SANITARY WIPES WERE NOT PROVIDED IN THE TOILET ROOM.				
Corrected. These items are now provided.				
31	MAIN GALLEY	37	0	No
CONDENSATE WAS NOTED ON THE BULKHEAD ABOVE THE POTWASH MACHINE. THIS CONDENSATE WAS DRIPPING ONTO THE DECK.				
Ventilation has been increased in this area. The line was cut and is now shorter.				
32	MAIN GALLEY	26	0	Yes
A FEW PLATES WERE SOILED AND STORED AS CLEAN IN THE PORT SIDE DISHWASH AREA.				
Removed and washed. Training program for dish washers is in place and supervision has been increased.				
33	MAIN GALLEY	26	0	Yes
THE FRYER COILS IN THE STARBOARD SIDE HOT GALLEY WERE SOILED WITH CARBONIZED RESIDUE.				
The coils were cleaned.				
34	MAIN GALLEY	27	0	No
THE BOTTOM OF THE TILTING PAN IN THE STARBOARD SIDE HOT GALLEY WAS SOILED AND STICKY.				
The bottom was cleaned and the plastic that was attached and sticky was removed.				
35	MAIN GALLEY	21	0	No
PEELING AND EXCESSIVE SEALANT WAS NOTED ON THE TECHNICAL PANEL OF THE TILTING PAN.				
The sealant was replaced				
36	MAIN GALLEY	30	0	No
SOAP WAS NOT PROVIDED AT THE HANDWASH SINK IN THE STARBOARD SIDE DISHWASH AREA. THIS AREA WAS NOT IN USE AT THE TIME OF THE INSPECTION.				
The soap dispenser was replaced.				
37	MANHATTAN RESTAURANT	21	0	No
THE FINISH ON THE DRAWERS AND CABINETS AT THE WAIT STATIONS WAS CHIPPED, MAKING THEM DIFFICULT TO CLEAN.				
Job in progress. Some of the of drawers have been replaced.				
38	BAKERY	21	0	No
THE HANDLE ON THE DOOR OF THE PROOFER WAS LOOSE.				
The screw on the handle was replaced.				

39	BAKERY		22	0	No
THE POTWASH MACHINE WAS POSTED OUT OF ORDER.					
A new machine was installed.					
40	NAVIGATOR BAR PANTRY		26	0	Yes
TWO GLASSES WERE SOILED AND STORED AS CLEAN.					
Corrected.					
41	FOOD SERVICE GENERAL		33	1	No
CRACKED AND BROKEN DECK TILES AND RECESSED GROUT WERE NOTED THROUGHOUT THE MAIN GALLEY, CREW GALLEY, AND BARS.					
PEELING SEALANT WAS NOTED ON THE DECKHEADS AND BULKHEADS THROUGHOUT THESE AREAS.					
General maintenance is in progress to replace the deck tiles, grout and sealant.					
42	FOOD SERVICE GENERAL	15	0	Yes	
THE SHIP IS SERVING RAW TILAPIA AND SALMON FOR SUSHI AND SASHIMI. THERE WAS NO INDICATION THAT THIS FISH WAS FROZEN TO THE TIME AND TEMPERATURE REQUIRED FOR PARASITE DESTRUCTION.					
43	FOOD SERVICE GENERAL		17	2	No
THE SHIP DOES NOT HAVE RECORDS INDICATING THAT THE RAW TILAPIA AND SALMON WERE FROZEN TO THE TEMPERATURE AND TIME REQUIRED FOR PARASITE DESTRUCTION.					
44	MEDICAL		01	0	Yes
THE SHIP SENT A 24-HOUR PRIOR TO ARRIVAL GASTROINTESTINAL ILLNESS REPORT AT 5:30 PM ON 12/28/03 FOR A 7:00 AM ARRIVAL INTO SAN DIEGO ON 12/29/03. THE REPORT WAS PROCESSED BY THE VSP SYSTEM AT 5:33 PM ON 12/28/03. THIS REPORT WAS SENT 13.5 HOURS PRIOR TO ARRIVAL, INSTEAD OF THE REQUIRED 24 HOURS.					
A REVIEW OF THE LOGS FOR THE PAST FIVE CRUISES WAS CONDUCTED. IN ADDITION TO THE CRUISE MENTIONED ABOVE, THREE ADDITIONAL 24-HOUR PRIOR TO ARRIVAL REPORTS WERE SENT 30 MINUTES TO ONE HOUR LATE FOR THE CRUISES ENDING 12/8/03, 12/19/03, AND 1/19/04.					
The Doctor sent the original report at least 24 hours prior to our arrival as per regulations. The original report was not accepted and needed to be re-sent, and the computer only registers the last time it was sent. The doctor was not available at the time the inspection was taking place; therefore we learned this afterwards. Extra care will be taken to ensure that all reports are sent in a timely manner.					
45	CORRECTIVE ACTION STATEMENT		*	0	No
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.					
PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV					
USE EMAIL MESSAGE SUBJECT LINE: MERCURY - CAS - 1/19/04.					